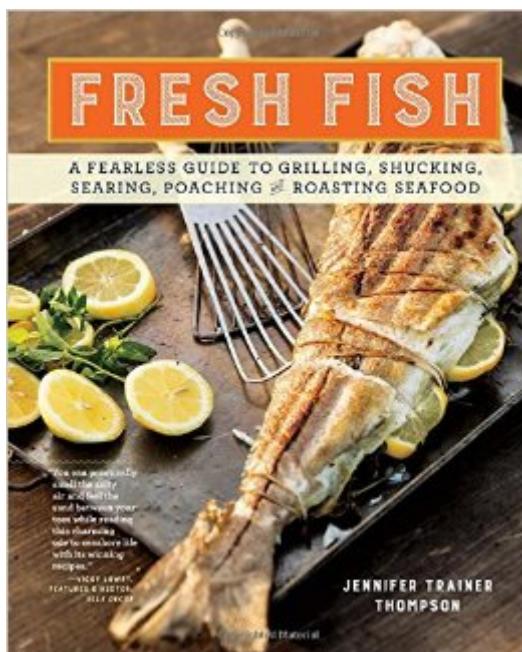


The book was found

# Fresh Fish: A Fearless Guide To Grilling, Shucking, Searing, Poaching, And Roasting Seafood



## **Synopsis**

Cooking fish and other seafood at home is much easier than you think! Fresh Fish offers simple step-by-step instructions for all of the essential cooking methods, including baking, pan-frying, braising, broiling, steaming, poaching, roasting, marinating, and grilling â " along with 175 mouthwatering recipes that bring out the best in everything from fish fillets and whole fish to shrimp, mussels, lobster, clams, calamari, and more. Youâ ™ll also learn how to buy fish (even whole fish) with confidence, how to serve fish raw, how to clean freshly dug clams, and much more. Beautiful photography celebrates both the food and the lazy charm of summers at the beach; this is a delightful read as well as the cookbook you need to easily enjoy your favorite seafood at home.

## **Book Information**

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## **Customer Reviews**

On a whim, I bought some mussels while at Costco this past week. I knew just where to go look for a recipe when I got home. Recently, I got this new Seafood cookbook by Jennifer Trainer Thompson. I opened up the cookbook to the index, found a recipe for steaming mussels, and set to work!In my experience, cookbooks vary a lot. Some have many pictures, some have none. Some have horrible formatting that make them difficult to read because the color of the font is too light to read, the font itself is hard to focus on, or even because there are too many words on a page! As for the actual content, some recipes are written well, making them easy to follow--while other cookbooks miss steps or even ingredients!I do have another standby fish cookbook that I love--James Peterson's Fish & Shellfish. This has been my go to fish cookbook for years. But, it's not a simple, easy to use cookbook. I also have another one that I use for the simplest recipes,

Seafood: A Collection of Heart-Healthy Recipes by Janis Harsila and Evie Hansen. I've used both of these for years. Peterson's for shellfish and more complex fish recipes, Harsila's for the simplest nights when I pan fry or bake fish. But, neither have pictures. Neither are particularly appealing cookbooks visually, Peterson's does have a section of pictures in the middle, though they aren't right by the recipes. Harsila's cookbook has a lot of older recipes that no one would cook today since it is thirty years old. So, it made a lot of sense for me to go to Fresh Fish when I wanted to cook Mussels. The recipe I found in this cookbook was easy to follow, simple to understand, and was spot on. My husband and I both loved the mussels I cooked Friday night.

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